



# MOBILE FOOD SERVICE UNIT INSPECTION CONSORTIUM SAFETY APPLICATION/INSPECTION FORM



<b>I. Business Information</b>				
Name of Mobile Food Service		Phone		Cell
Address		City		State      Zip
Email		Website		
Brief Description of Mobile Food Service Vendor				
<b>II. Business Owner Information</b>				
First Name		Last Name		Middle Initial
Address		City		State      Zip
Phone		Email		Fax
Driver's License #		State		Expiration Date
Date of Birth				
<b>III. Vehicle Operator Information</b>				
First Name		Last Name		Middle Initial
Address		City		State      Zip
Phone		Email		Fax
Driver's License #		State		Expiration Date
Date of Birth				
<b>IV. Vehicle Information</b>				
Make:		Model:		Year:      Unit #:
Plate #:	Plate State:	Plate Type:		Expiration Date:
VIN:				
Registrant:				
Insurer:		Policy #:		Policy Expiration Date:
This Vehicle has the following fuel and cooking operations:				
<div>LPG (Propane) Generator Stove* Deep Fryer* Hood System*</div> <div>CNG (Compressed Natural Gas)* Solar Oven Solid Automatic Fire Suppression*</div>				
*Must provide documentation of annual testing at time of inspection.				
<b>V. GRAND HAVEN DEPARTMENT OF PUBLIC SAFETY</b>				
Date Issued:		Location:		Municipal Permit: CITY OF GRAND HAVEN
Inspecting MI FDID: MI7009		INSPECTORS MI CFI#		FD PERMIT #

Requires Full Annual Inspection:      NO      YES - \$125.00 Food Truck Inspection Fee

Email completed application and documentation to: [firemarshal@grandhaven.org](mailto:firemarshal@grandhaven.org)

# MOBILE FOOD SERVICE UNIT INSPECTION CONSORTIUM SAFETY INSPECTION FORM

INSPECTION CRITERIA				
OK	VIOL	OOS	N/A	<b>OK : COMPLIANT</b> <b>VIOL: NOT COMPLIANT</b> <b>OOS; CURRENT CONDITION IS UNSAFE TO OPERATE CREATING AN OUT OF SERVICE CONDITION</b> <b>N/A: NOT APPLICABLE</b>
<b>Fire Extinguishers</b>				
				Fire Extinguishers are to be inspected and be tagged annually. (96:10.9.5)
				2A10BC or larger Fire Extinguisher required on MFSU's. Except hand propelled carts that do not have fossil fuel powered equipment. (96:10.9.1)
				3A40BC or larger Fire Extinguisher required when equipped w/ a portable generator. The 2A10BC extinguisher is not required to be in addition to the 3A40BC. (96:10.9.1)
				A 1.5 gal Class K Fire Extinguisher is required for solid fuels, cooked vegetable or animal oils and fats. (96:10.9.2)
				Fire Extinguishers are to be readily accessible. (96:10.9.1)
<b>Electrical</b>				
				Installation of electrical equipment shall comply with the National Electric Code. (Spliced wiring, multi-strips not plugged directly into an outlet, wiring not in conduit)
<b>Special Hazards</b>				
				At least one listed carbon monoxide detector is required for all Mobile Food Service Units except open air hand propelled carts. (319.9.4) – N1:50.7.11.2)
				"No Smoking" sign conspicuously posted inside the MFSU. (I310.2-N1:10.9.1)
<b>LPG / CNG / OTHER</b>				
				At least one listed flammable gas leak detector is required for Mobile Food Service Units to be installed in the vicinity of fuel burning components in accordance with manufacturers' instructions. (319.6.5)
				Flammable gas leak detection equipment shall be tested at a minimum monthly. The test to be documented and made available to Fire Code Official upon request. (1:50.7.2.3.2 & 3)
				MFSU equipped with an LPG system, but without current approved LPG certification shall not be permitted to be operated for MFS. Only ASME or DOT/n LPG containers permitted. (1:50.7.2.3.4.3)
				LPG systems on MFSU shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection and maintenance of LPG systems. (1:50.7.2.3.4)
				Hydrostatic Test Date : Visual Examination Test Date:

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OK	VIOL	OOS	N/A	
				LPG shutoff valves to be readily accessible & identified by reflective permanent signage. Letters to be a minimum of 2" high stating "EMERGENCY GAS SHUT OFF VALVE" Contrasting to its background. (1:50:7.2.2.3)
				The signage to be weather resistant, clearly visible and unobscured.
				The emergency control shut-off to be a quarter turns manual gas ball valve.
				The LPG supply system, including containers shall be installed on the exterior of the vehicle. Pressure relief valves to be directed in an outward direction away from entry doors. OR (58:6.26.3.3)
				<b>OR</b> In a vapor tight cabinet not internally accessible. Accessed from and vented to the outside. Vented near the top and bottom of the enclosure and 3' horizontally away from any opening into the vehicle below the level of the vents. Never stored or transported in the vehicle. (N1:50.7.2.4.3.2)
				LPG container cannot extend further than the rear bumper and to be protected from vehicle impact. The bottom of the container shall be mounted higher than 36" from the ground.
				LPG container to be secured with a non-combustible material or device. The container when secured shall not become loose, slip, turn or rotate.
				LPG container to be located in a manner to minimize exposure to excessive temperature rises, physical damage and/or tampering.
				Signage stating "NO SMOKING" with minimum of 4" letters contrasting to its background shall be installed above the LPG container.
				Hose used to pipe LPG to the device must be UL or FM listed and marked for LP use with a minimum of 350 psi working pressure.
				Cooking appliances connected to fuel supply shall comply to ANSI Z21.69/CSA 6.16. Piping to be flexible metal covers by a metal weave which is then covered in food grade PVC. Quick connects not allowed. (319.5)
				Fixed piping shall be designed, installed, supported and secured to minimize damage from vibration, strain, wear or loosening in transit.
				Steel black piping shall have a minimum wall thickness of .049". (58:6.26.5..1A)
				Gas piping shall be installed to enter the vehicle through the floor or wall and travel directly behind to the appliance served.
				Branch lines when installed shall have a tee connection located in the main line under the floor and outside the vehicle.
				Exposed fixed piping system shall be corrosion resistant or be coated or protected to minimize corrosion.
				A flexible connector shall be installed between the regulator outlet and the fixed piping system to protect against expansion, contraction, jarring and vibration. (58:6.26.5.1 (B))

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OK	VIOL	OOS	N/A	
				Flexibility shall be provided in the piping between a cylinder and the gas piping system or regulator.
				Regulator vent openings shall be protected from sleet, snow, freezing, rain, ice, mud and wheel spray.
				Maximum aggregate amount of LPG shall not exceed 200 pounds. (319.8.1)
				Any hose being utilized in the fuel line system to be approved.
				Fuel piping systems including hose to be pressure tested and proven free of leaks: to be corrosion resistant, coated or protected.(58:6.26.5.1)
				LPG utilized in transit for cargo heater or cooling system shall be designed for in transit use and have a means installed to stop the flow of gas in event of a line break, such as an excess flow valve.
				MFSU utilizing Compressed Natural Gas (CNG) shall not exceed an aggregate amount of 1300 pounds. (IFC 319.9.1.1)
				CNG containers to be securely mounted and restrained to prevent movement and vehicle impact. IFC (319.9.1.2)
				CNG system piping including valves and fittings shall be adequately protected to prevent tampering, impact damage and damage from vibration. IFC (319.9.3)
				CNG containers expire every 3 years and shall not be utilized beyond the 3 years without an inspection by a qualified service facility. A tag shall be affixed on the CNG system or within the MFSU. IFC (319.10.3)
<b>Solid Fuels</b>				
				Solid fuel not to be stored above any heat producing appliance or vent. (96:14.9.3.2.2)
				Solid Fuel is not stored closer than 3' to any cooking appliance. (96:14.9.3.2.2)
				Solid Fuel is not stored near any combustible or flammable liquids,, ignition sources, chemicals, food supplies and packaged goods. (96:14.9.2.7)
				Solid Fuel ash, cinders and other fire debris should be removed from the fire box at regular intervals and at least once a day. (96:14.9.3.6.1)
				Solid Fuel ashes, cinders and other removed fire debris should be placed in a closed, metal container located at least 3' from any cooking appliance. (96:14.9.3.8)
<b>Generators</b>				
				Refueling of generators to be performed in an approved location not less than 20' from the MFSU.
				Generator not to be refueled in areas occupied by the public.

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OK	VIOL	OOS	N/A	
				Fuel to be stored in a UL or FM approved flammable liquid metal safety container.
				Fuel to be stored in an approved location and secured from movement during transit.
				Fuel not to be stored in occupant space of MFSU while generator is in operation.
				Generator not to be fueled until both the engine and fuel tank are cool and below the auto ignition temperature of the fuel. Generator never to be refueled while running. (1:11.7.2.1.2)
				Generator servicing a MFSU shall not to be fueled while the Mobile Food Service Unit in is operation. (1:66.6.5 – IFC 5703.1.1)
				Generator to be grounded in an approved method.
				Generator while operating shall not exceed 80 decibels at 15 feet.
				Generator not to be positioned adjacent to any means of egress, air intakes, openings building, structure or vehicle. (1:11.7.2.2 and BP)
<b>Fire Protection Infrastructure</b>				
				MFSU not to be parked in any manner that obstructs a fire lane. (1:50.7.1.7)
				MFSU not to be parked in any manner that obstructs a fire hydrant.
				MFSU not to be parked in any manner that obstructs a fire department connection or other fire protection equipment. (1:50.7.1.7)
<b>Separations &amp; Securement</b>				
				MFSU not to be within 10' of entrances/exits of buildings/structures, combustible materials, vehicles including other MFSU or other cooking operations. (1:50.7.1.5)
				MFSU to be secured from accidental movement by the chocking of the tires. Chock both sides of tire. Are wheel chocks present for use? (1:50.7.1.3)
<b>Means of Egress</b>				
				Clear unobstructed height over the aisle way portion of the unit to be a minimum of 74" from floor to ceiling.
				A minimum width of 30" of unobstructed aisle space.
				A minimum of two means of egress is required if travel distance exceeds 10' within any portion of the unit.
				The location of the secondary means of egress shall be remote from the primary.
				Secondary means of egress shall have an unobstructed minimum passage of 24" x 24" to the outside.
				The bottom of the secondary means of egress shall not be more than 4' above the vehicle floor or readily accessible.

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				The horizontal space in front of the secondary means of egress shall be capable of supporting a minimum weight of 300 pounds at the opening to the outside.
				Secondary means of egress shall be labeled "EXIT" with 2" minimum letters on contrasting background.
				The latching mechanism on any exit shall be operable by a single hand with a single motion to open.

## Cooking Systems - Hood - Automatic Fire Suppression System

				Class 1 hood is required if operation involves the cooking of solid fuel, vegetable oil or animal fats? (IFC 319.3 NFPA 1:50.2.1.1.1/96:4.1.1)
				Exhaust hood required if operation releases smoke or steam. (NFPA 96: 4.1.1)
				Cooking equipment, hood & exhaust system to be clean of grease laden residue with current cleaning certificate / label present. (IFC 607.3.3.3.1/NFPA 96: 11.6.13)
				Fire suppression system to be tagged and certified within last 6 months.
				Hand pull for fire suppression system to be unobstructed and in path of egress.
				8" Steel baffle required between fryer and surface flames of an adjacent appliance. (96:12.1.2.5)
				16" space between fryer and surface flames from adjacent cooking equipment. (96:12.1.2.4)
				Cooking oil storage shall not exceed a maximum aggregate amount more 120 gallons on the MFSU. (Fc 319.6)
				Deep fat fryers shall have a high-limit control to shut off fuel or energy when the temperature reaches 475 degrees at 1" below the surface.
				Positive closing lid required on fryers. A latching mechanism that secures the lid open or closed. The lid to be secured closed during transit

	<b>APPROVED</b>		<b>DENIED</b> <i>A re-inspection is required for approval</i>	Re-Inspection conducted on:	A	D
	<b>APPROVED</b>		<b>DENIED</b> <i>A re-inspection is required for approval</i>	Re-Inspection conducted on:	A	D
	YES		NO	<i>Proof of attendance of an approved MFSU Safety Class within the last 3 years is required to operate.</i>		

Inspector  
MI/BFS CFI#: \_\_\_\_\_

\_\_\_\_\_  
Date

Re-Inspect Inspector  
MI/BFS CFI#: \_\_\_\_\_

\_\_\_\_\_  
Date

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\_\_\_\_\_  
Date

Re-Inspect Inspector  
MI/BFS CFI#: \_\_\_\_\_

\_\_\_\_\_  
Date

Vehicle Inspection Location: \_\_\_\_\_